



Vino de la Tierra de Castilla Peñasol Cabernet Sauvignon

This is a varietal wine from Cabernet Sauvignon grapes; a traditional variety in the region of Castilla-La Mancha. This French grape variety takes advantage of our extreme continental climate with cold winters and hot summers; its chalky, clay soils; an altitude of about 700 meters; and finally, a scarce annual rainfall.

Among the general characteristics of this grape it is worth mentioning its dense and aristocratic tannins, its deep colour, complex fruity aromas, its elegant structure and its capacity to produce crianzas with ease.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY
Cabernet Sauvignon

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served between 15 and 18°C.

Tasting Notes

The Cabernet grape gives the wine structured aromas and very elegant vegetable essence (green pepper) in the nose. In the palate it exhibits the same pattern of fruity and vegetable qualities that characterise this variety and makes of them complex as well as elegant wines.

Food Pairing

Very appropriate for legumes, nuts, roasted vegetables, cold cuts, rice, stews, and grilled lamb among many others.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rise above 25°C.